Nutrition Supporting Materials/Information

Healthy Beverage and Snack Options for Vending Machines

A Guide for the Vendor

As a merchant who decides what is loaded in a vending machine, consider including healthy alternatives to your already-existing selection. Vending machine users like to make healthy selections in this health-conscious environment. You may decide to stock at least 50 percent of items offered that are healthy choices, dedicate certain machines to healthy

items or offer only items that meet the healthy option recommendations. When deciding what type of healthy snack, sweet or side dish to purchase for a vending machine or canteen, consider reading food labels to find foods that represent healthy options. Here are some quick and easy ways to read and interpret food labels:

Nutrition Facts Serving Size 2 crackers (14 g) Servings Per Container About 21 Amount Per Serving Calories 60 Calories from Fat 15 % Daily Value* Total Fat 1.5g 2% Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 70mg 3% Total Carbohydrate 10g 3% Dietary Fiber Less than 1g 3% Sugars 0g Protein 2g Vitamin A 0% Vitamin C 0% Calcium 0% ٠ Iron 2% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2.000 2.500Total Fat Less than 65g 80g Sat Fat Less than 20g 259Cholesterol Less than 300mg 300mg 2400mg 2400mg Sodium Less than Total Carbohydrate 300g 375g 25g 30g

Dietary Fiber

Serving Size

The nutrition label always lists a serving size, such as one cup of cereal, or two crackers. (See the label to the left). Serving sizes help people understand how much they're eating. If you ate six crackers, that would be three servings.

Servings per Container or Package

The label also tells you how many servings are contained in that package of food.

Calories and Calories from Fat

The number of calories in a single serving of the food is listed on the label. Another important part of the label is the number of calories that come from fat. The calories in food can come from fat, protein or carbohydrates. When stocking healthy snacks, sweets or side dishes, consider foods that have 30 percent or less of their total calories from fat and 10 percent or less of their total calories from saturated fat. To determine the percent of total calories from fat, divide fat calories by the total calories and multiply by 100. (Ex: 15 calories from fat ÷ 60 total calories = $.25 \times 100 = 25$ percent of total calories from fat.)

Total Fat

The total fat is the number of fat grams (gm) contained in one serving of the food. The different kinds of fat, such as saturated, unsaturated and trans fat, may be listed separately on the label. High fat, saturated fat and trans fat intake have been linked to chronic diseases. When stocking healthy snacks, sweets or side dishes, a good rule of thumb is to choose foods with less than three to seven grams of fat per serving, trans fat less than two grams per serving and saturated fat less than one gram per/serving (low fat is considered less than three grams per serving).

Total Carbohydrate

Total carbohydrate on the food label lists the number of grams of carbohydrates per serving. This total is broken down into grams of sugar and grams of dietary fiber. Added sugars have no nutritional value other than extra calories that can lead to weight gain. Sugar has also been linked to tooth decay. The USDA recommends limiting added sugar to six to ten percent of total calories. Choose foods with less than five grams of sugar per serving or less than 1/3 of total carbohydrate from sugar per serving most of the time.

For a list of healthy items go to: http://www.cspinet.org/schoolfood/school_ foods_kit_part2.pdf